

4 sticks (2 inches each)
cinnamon

2 teaspoons whole allspice
2 teaspoons whole cloves

Cut off and discard the green and red portion from watermelon rind, leaving only the white inner rind. Cut the rind into 1 to 1½-inch pieces. (Makes 4 quarts.) Place rind in a large enamel or stainless steel pot. Add water to cover; stir in salt. Bring to boiling point; reduce heat and simmer only until rind can be easily pierced with a fork, about 15 to 20 minutes. Remove from heat, stir in alum. Cool. Cover and let stand 24 hours.

On the second day: Pour off water. Rinse and drain rind well in pot. Add sugar, vinegar and cinnamon sticks. Tie allspice and cloves in cheesecloth. Add to watermelon rind mixture; stir. Bring just to boiling, stirring constantly. Remove from heat and cool, uncovered. Cover and let stand 24 hours.

On the third day: Drain off syrup to a large saucepan. Bring just to boiling; pour over rind and cool; cover and let stand 24 hours.

On the fourth day: Repeat procedure as for third day.

On the fifth day: Heat rind in syrup, but do not boil. Remove and discard spice bag. Pack rind and cinnamon in hot, sterilized jars. Heat syrup to boiling. Fill jars with boiling syrup. Seal immediately. Wait at least 4 weeks or longer before serving. Makes 4 quarts.

PICKLED WATERMELON RIND

5 pounds watermelon rind
water

1 tablespoon salt

*8 teaspoons alum

9 cups sugar

1 quart cider vinegar